

RECIPE PLAN - WEEK 5

Early Morning Routine	1 quart <u>Morning</u>	1 quart <u>Morning</u>	1 quart <u>Morning</u>
	<u>Alkalizing Drink</u>	<u>Alkalizing Drink</u>	<u>Alkalizing Drink</u>
	Take Supplements	Take Supplements	Take Supplements
	(except Probiotics)	(except Probiotics)	(except Probiotics)
Breakfast	<u>Creamy Cinnamon Roll</u>	<u>Chocolate Superfood</u>	<u>Silky Smooth Raw</u>
	<u>Shake</u>	<u>Shake</u>	<u>Chocolate Smoothie</u>
	(Take Probiotics Mid-	(Take Probiotics Mid-	(Take Probiotics Mid-
	Morning)	Morning)	Morning)
Lunch	 Take Enzymes! <u>Chopped Veggie</u> <u>Salad w/ 3 oz</u> <u>Avocado, diced</u> 3 oz <u>Savory Grass</u> <u>Fed Beef</u> <u>Lemon Tahini</u> <u>Dressing</u> Handful Macadamia nuts, 6 Olives 	 Take Enzymes! Large Chopped Veggie Salad w/ 3 oz Avocado Topped w/ 1 Serving Salmon Salad Miso Ginger Dressing Handful Macadamia nuts, 6 Olives 	 Take Enzymes! <u>Revitalizing Green</u> <u>Smoothie</u> (drink 20 minutes before dinner)* <u>1 Serving Curried</u> <u>Egg Salad</u> <u>Sandwhiches</u> <u>Side Salad</u> w/ <u>Miso Ginger</u> <u>Dressing</u>
Dinner	 Take Enzymes! <u>Revitalizing Green</u> <u>Smoothie</u> (drink 20 minutes before dinner)* <u>1 Serving Salmon</u> <u>Salad</u> <u>on 'Healthy Gut'</u> <u>Bread</u> <u>Side Salad w/</u> <u>Miso Ginger</u> <u>Dressing</u> 	 Take Enzymes! <u>Revitalizing Green</u> <u>Smoothie</u> (drink 20 minutes before dinner)* <u>1 Serving Curried</u> <u>Egg Salad</u> <u>on 'Healthy Gut'</u> <u>Bread</u> <u>Side Salad</u> w/ <u>Miso Ginger</u> <u>Dressing</u> 	 Take Enzymes! <u>Creamy Green</u> <u>Smoothie</u> (drink 20 minutes before dinner)* <u>1 Serving Dijon</u> <u>Salmon Salad</u> on <u>'Healthy Gut'</u> <u>Bread</u> <u>Side Salad</u> w/ Italian Dressing
Treats	Dark Chocolate	Dark Chocolate	Dark Chocolate
	Coconut Fudge Fat	Coconut Fudge Fat	Coconut Fudge Fat
	Bombs	Bombs	Bombs
	Extra Calorie Options	Extra Calorie Options	Extra Calorie Options

Day 4	Day 5	Day 6	Day 7
1 quart <u>Morning</u>	1 quart <u>Morning</u>	1 quart <u>Morning</u>	1 quart <u>Morning</u>
<u>Alkalizing Drink</u>	<u>Alkalizing Drink</u>	<u>Alkalizing Drink</u>	<u>Alkalizing Drink</u>
Take Supplements	Take Supplements	Take Supplements	Take Supplements
(except Probiotics)	(except Probiotics)	(except Probiotics)	(except Probiotics)
<u>Creamy Cinnamon Roll</u>	<u>Chocolate Superfood</u>	<u>Silky Smooth Raw</u>	<u>Creamy Cinnamon Roll</u>
<u>Shake</u>	<u>Shake</u>	<u>Chocolate Smoothie</u>	<u>Shake</u>
(Take Probiotics Mid-	(Take Probiotics Mid-	(Take Probiotics Mid-	(Take Probiotics Mid-
Morning)	Morning)	Morning)	Morning)
 Take Enzymes! Large Chopped Veggie Salad w/ 3 oz Avocado Topped w/ 1 Serving Dijon Salmon Salad Italian Dressing Handful Macadamia nuts, 6 Olives 	 Take Enzymes! Large Chopped Veggie Salad with 3 oz Avocado 3 oz Pan-Seared Steak Drizzled w/ Chimichurri Sauce Extra Calories? Handful Macadamia nuts, 6 Olives (optional) 	 Take Enzymes! Large Chopped Veggie Salad with 3 oz Avocado Topped w/ 1 Serving Baked Seasoned Salmon Miso Ginger Dressing Handful Macadamia nuts, 6 Olives (optional) 	 Take Enzymes! Large Chopped Veggie Salad w/ 3 oz Avocado <u>1 Serving Buffalo</u> Salmon Salad <u>Buffalo Ranch</u> Dressing Extra Calories? Handful Macadamia nuts, 6 Olives (optional)
 Take Enzymes! <u>Creamy Green</u> <u>Smoothie</u> (drink 20 minutes before dinner)* <u>3 oz Pan-Seared</u> <u>Steak</u> <u>Topped w/</u> <u>Chimichurri Sauce</u> <u>Side Salad</u> 	 Take Enzymes! <u>Revitalizing Green</u> <u>Smoothie</u> (drink 20 minutes before dinner)* <u>1 Serving Seasoned</u> <u>Baked Salmon</u> <u>Addictive Kale</u> <u>Side Salad</u> w/ <u>Lemon Tahini</u> <u>Dressing</u> 	 Take Enzymes! <u>Creamy Green</u> <u>Smoothie</u> (drink 20 minutes before dinner)* <u>1 Serving Buffalo</u> <u>Salmon Salad</u> on <u>'Healthy Gut'</u> <u>Bread</u> <u>Side Salad</u> w/ <u>Buffalo Ranch</u> <u>Dressing</u> 	 Take Enzymes! <u>Revitalizing Green</u> <u>Smoothie</u> (drink 20 minutes before dinner)* <u>Classic Spinach</u> <u>Scramble</u> on toasted <u>'Healthy</u> <u>Gut' Bread</u> topped w/ Coconut Oil, Organic Cinnamon and Monk Fruit
Dark Chocolate	Dark Chocolate	Dark Chocolate	Dark Chocolate
Coconut Fudge Fat	Coconut Fudge Fat	Coconut Fudge Fat	Coconut Fudge Fat
Bombs	Bombs	Bombs	Bombs
Extra Calorie Options	Extra Calorie Options	Extra Calorie Options	Extra Calorie Options



RECIPE PLAN - WEEK 5

***Plan to Grocery Shop 1X per Week

NOTE: The grocery list below lists all the items needed for the Week 6 Recipe Plan. Because the amounts to buy (that are listed next to each food item) are only recommended amounts based on the recipes, check your pantry and fridge each week before going to the store or ordering online, to see how much you have as carry over from the previous week and deduct that from the amounts listed on the grocery list. (Example: if you have 5 lemons in your fridge from the week before then, deduct 5 from the amounts of lemons recommended in current week's grocery list to prevent overbuying.

Produce:

- 7 heads Organic Romain Lettuce
- 4 heads Organic Red/Green Leaf Lettuce OR 1 box Organic Mixed Greens
- 1 large box Organic Spinach
- 2 bunches Organic Cilantro
- 2 bunches Organic Parsley
- 1 bunch Organic Green Onions
- 2 bunches Organic Kale
- 21 Lemons
- 8 Limes
- 16 large Avocados (or 45 small avocados)
- 1 large root Organic Ginger
- 3 bunches Organic Radishes
- 3 bunches Organic Celery
- 1 lb Organic Carrots
- 1 bunch Organic Fresh Mint
- (optional for extra calories) 1 cup Fresh Olives (Black, Kalamata etc.) (in a jar OR at the olive bar - only buy olives that are in water & vinegar: NO OIL)

Organic Protein:

- 1 lb Organic Gr. Beef either 80/20 &/or 90/10 fat percentage are fine. (If you can find beef that's both organic AND grass fed, that's best! But if you can't find a brand that does both, always make sure it's organic. ***We love the brand Panorama from Whole Foods) <u>https://panoramameats.com/</u>
- 1/2 lb (8 oz) Organic Steak Or Filet or Sirloin (Grass Fed is best!)
- 2 lb Wild Caught Alaskan Salmon
- 2 dozen Organic Eggs (If you can find eggs that are both organic AND pastured, that's best! But if you can't find a brand that does both, always make sure they're organic.

Organic Section:

- 3 Organic **Unsweetened** Vanilla Coconut or Almond Milk (Best Brands: So Delicious Coconut Milk or MALK) found in Refrigerator Section)
- 1 container Organic Red Miso Paste
- 2 jars Organic Mayo (made with Avocado Oil & Pastured Eggs) (I love the brand: Primal Kitchen)
- 1 bag Organic Coconut Flour
- 1 jar Organic (hexane free) Coconut Oil (Regular) (I love the Nutiva Brand)
- 1 jar Organic (hexane free) Coconut Oil (Refined) (I love the Nutiva Brand)
- 2 bottles Extra Virgin Olive Oil Cold Pressed (We love the brand: California Olive Ranch)
- (if not using Monkfruit) 1 Container Organic Stevia Powder (I love the brand: Sweet Leaf)
- Buy about 3 cups Raw, Organic Macadamia

(when needed) **Shake Ingredients** (order online is recommended but you can also purchase some of these items in a grocery/ health store):

Organic Psyllium Husks:

https://www.amazon.com/gp/product/B00JDOAKRM/ ref=ppx yo dt b search asin title?ie=UTF8&psc=1

Organic Monkfruit Extract: https://amzn.to/34f9uzN

Maca Powder: (for 1 bag)

https://www.amazon.com/gp/product/B078CYNWBC/ ref=ppx yo dt b asin title o02 s01?ie=UTF8&psc=1

Organic Whole Flax Seeds (avoid pre-ground flax seeds as oils will be rancid): (Buy a 5 lb bag) <u>https://amzn.to/3dIMRoX</u>

Organic Cacao Powder: (Buy a pack of 3 bags) https://amzn.to/3dKBuN4

Organic Almond Flour: https://www.amazon.com/gp/product/B07R1KWDFH/ ref=ppx yo dt b asin title o05 s00?ie=UTF8&psc=1